

**Agricultural Marketing Service, USDA**

**§ 51.689**

- (c) Not damaged by any other cause.
- (d) For tolerances see § 51.689.

**§ 51.683 U.S. No. 1 Bright.**

The requirements for this grade are the same as for U.S. No. 1 except that no fruit may have more than one-tenth of its surface, in the aggregate, affected by discoloration.

- (a) For tolerances see § 51.689.

**§ 51.684 U.S. No. 1 Bronze.**

The requirements for this grade are the same as for U.S. No. 1 except that all fruit must show some discoloration. Not less than the number of fruits required in § 51.689, Tables I and II, shall have more than one-third of their surface, in the aggregate, affected by discoloration. The predominating discoloration on these fruits shall be of rust mite type.

**§ 51.685 U.S. Combination.**

“U.S. Combination” consists of a combination of U.S. No. 1 and U.S. No. 2 oranges: *Provided*, That the number of U.S. No. 2 fruits specified in § 51.689, Tables I and II, are not exceeded.

**§ 51.686 U.S. No. 2.**

“U.S. No. 2” consists of oranges which meet the following requirements:

- (a) Basic requirements:
  - (1) Discoloration:
    - (i) Not more than one-half of the surface, in the aggregate, may be affected by discoloration. (See § 51.700.)
    - (2) Fairly firm;
    - (3) Mature;
    - (4) Similar varietal characteristics;
    - (5) Reasonably well colored;
    - (6) Not more than slightly misshapen, and,
    - (7) Not more than slightly rough.
  - (b) Free from:
    - (1) Bruises;
    - (2) Cuts not healed;
    - (3) Decay;

- (4) Growth cracks; and,
- (5) Wormy fruit.
- (c) Not seriously damaged by any other cause.
- (d) For tolerances see § 51.689.

**§ 51.687 U.S. No. 2 Russet.**

The requirements for this grade are the same as for U.S. No. 2 except that not less than the number of fruits required in § 51.689, Tables I and II, shall have more than one-half of their surface, in the aggregate, affected by discoloration.

**§ 51.688 U.S. No. 3.**

“U.S. No. 3” consists of oranges which meet the following requirements:

- (a) Basic requirements:
  - (1) Mature;
  - (2) Similar varietal characteristics;
  - (3) May be misshapen;
  - (4) May be slightly spongy;
  - (5) May have rough texture;
  - (6) Not seriously lumpy or cracked; and,
  - (7) May be poorly colored.
- (i) Not more than 25 percent of the surface may be of a solid dark green color.
- (b) Free from:
  - (1) Cuts not healed;
  - (2) Decay; and,
  - (3) Wormy fruit.
- (c) Not very seriously damaged by any other cause.
- (d) For tolerances see § 51.689.

**TOLERANCES**

**§ 51.689 Tolerances.**

In order to allow for variations incident to proper grading and handling in each of the foregoing grades, based on sample inspection, the number of defective or off-size specimens in the lot, shall be within the limitations specified in Tables I and II. No tolerance shall apply to wormy fruit.

TABLE I—SHIPPING POINT<sup>1</sup>  
(A) FOR 1 THROUGH 20 SAMPLES  
[See footnotes at end of Table I]

Factor	Grades	AL <sup>2</sup>	Number of 50-count samples <sup>3</sup>																			
			1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20
			Acceptance number (maximum permitted) <sup>4</sup>																			
Decay .....	U.S. Fancy. U.S. No. 1. U.S. No. 2. U.S. Combination.	1	0	1	5 <sup>1</sup>	1	2	5 <sup>2</sup>	2	3	3	3	5 <sup>3</sup>	3	4	4	5 <sup>4</sup>	4	5	5	5	5
	U.S. No. 3.	2	0	1	2	5 <sup>2</sup>	2	5 <sup>3</sup>	3	4	4	5 <sup>4</sup>	5	5	5 <sup>5</sup>	6	6	5 <sup>6</sup>	6	7	7	7
Very serious damage including decay.	U.S. Fancy. U.S. No. 1. U.S. No. 2. U.S. Combination.	6	4	6	9	11	14	16	18	20	22	24	26	28	30	33	35	37	39	41	43	45
	U.S. No. 3.	8	7	12	17	22	27	32	36	41	45	50	54	59	63	68	72	76	81	85	90	94
Total defects including decay and very serious damage.	U.S. Combination (U.S. No. 2's per- mitted).	29	26	48	70	91	112	134	155	176	197	218	239	260	281	301	322	343	364	384	405	425
	Off-size .....	10	7	12	17	22	27	32	36	41	45	50	54	59	63	68	72	76	81	85	90	94
Discoloration .....	U.S. No. 1. U.S. No. 1 Bright. U.S. No. 2. U.S. Combination.	10	7	12	17	22	27	32	36	41	45	50	54	59	63	68	72	76	81	85	90	94
	U.S. No. 1 Bronze. U.S. No. 2 Russet.	1	3	8	12	18	23	29	34	40	45	51	56	62	68	74	79	85	91	97	102	108

TABLE I—SHIPPING POINT<sup>1</sup>—CONTINUED  
(B) FOR 21 THROUGH 40 SAMPLES  
[See footnotes at end of Table I]

Factor	Grades	AL <sup>2</sup>	Number of 50-count samples <sup>3</sup>																			
			21	22	23	24	25	26	27	28	29	30	31	32	33	34	35	36	37	38	39	40
Decay .....	U.S. Fancy. U.S. No. 1. U.S. No. 2. U.S. Combination.	1	<sup>5</sup> 5	6	6	6	<sup>5</sup> 6	6	7	7	7	7	<sup>5</sup> 7	7	8	8	8	<sup>5</sup> 8	8	9	9	
Very serious damage including decay.	U.S. Fancy. U.S. No. 1. U.S. No. 2. U.S. Combination.	2	8	8	<sup>5</sup> 8	8	9	9	<sup>5</sup> 9	9	10	10	<sup>5</sup> 10	11	<sup>5</sup> 11	11	12	12	<sup>5</sup> 12	12	13	
Total defects including decay and very serious damage.	U.S. Fancy. U.S. No. 1. U.S. No. 2. U.S. No. 3.	8	98	103	107	111	116	120	124	129	133	137	141	146	150	154	159	163	167	171	176	180
Off-size .....	U.S. Combination (U.S. No. 2's per- mitted).	29	446	467	487	508	529	549	570	590	611	631	652	672	693	713	734	754	775	795	816	836
Discoloration .....	U.S. No. 1. U.S. No. 1 Bright. U.S. No. 2. U.S. Combination.	10	98	103	107	111	116	120	124	129	133	137	141	146	150	154	159	163	167	171	176	180
U.S. No. 1 Bronze. U.S. No. 2 Russet.	1	114	119	125	131	137	143	149	155	161	166	172	178	184	190	196	202	208	214	220	226	

<sup>1</sup> Shipping point, as used in these standards, means the point of origin of the shipment in the production area or at port of loading for ship stores or overseas shipments, or in the case of shipments from outside the continental United States, the port of entry into the United States.  
<sup>2</sup> AL—Absolute limit permitted in individual 33-count sample.  
<sup>3</sup> Sample size—33-count.  
<sup>4</sup> Acceptance number—maximum or minimum number of defective or off-size fruit permitted.  
<sup>5</sup> Preferred number of samples for this acceptance number.

TABLE II—EN ROUTE OR AT DESTINATION

Factor	Grades	AL <sup>1</sup>	Number of 50-count samples <sup>2</sup>																				
			1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	
Acceptance numbers (maximum permitted)																							
Decay .....	All.	4	3	4	6	7	9	10	11	13	14	15	16	18	19	20	21	23	24	25	26	27	
	U.S. Fancy. U.S. No. 1. U.S. No. 2. U.S. Combination.	6	4	6	9	11	14	16	18	20	22	24	26	28	30	33	35	37	39	41	43	45	
	U.S. Fancy. U.S. No. 1. U.S. No. 2. U.S. No. 3.	8	7	12	17	22	27	32	36	41	45	50	54	59	63	68	72	76	81	85	90	94	
	U.S. Combination (U.S. No. 2's per- mitted).	29	26	48	70	91	112	134	155	176	197	218	239	260	281	301	322	343	364	384	405	425	
Off-size .....		10	7	12	17	22	27	32	36	41	45	50	54	59	63	68	72	76	81	85	90	94	
Discoloration .....	U.S. No. 1. U.S. No. 1 Bright. U.S. No. 2. U.S. Combination.	10	7	12	17	22	27	32	36	41	45	50	54	59	63	68	72	76	81	85	90	94	
Acceptance number (minimum required) <sup>3</sup>																							
	U.S. No. 1 Bronze. U.S. No. 2 Russet.	1	3	8	12	18	23	29	34	40	45	51	56	62	68	74	79	85	91	97	102	108	

<sup>1</sup> AL—Absolute limit permitted in individual 50-count sample.<sup>2</sup> Sample size-50-count.<sup>3</sup> Acceptance number—maximum or minimum number of defective or off-size fruit permitted.

# Agricultural Marketing Service, USDA

§ 51.699

## SAMPLE FOR GRADE OR SIZE DETERMINATION

### § 51.690 Sample for grade or size determination.

Each sample shall consist of 50 oranges. When individual packages contain at least 50 oranges, the sample is drawn from one package; when individual packages contain less than 50 oranges, a sufficient number of adjoining packages are opened to form a 50-count sample. When practicable, at point of packaging, the sample may be obtained from the grading belt or bins after sorting has been completed.

## STANDARD PACK

### § 51.691 Standard pack for oranges except Temple variety.

(a) Fruit shall be fairly uniform in size. When packed in approved containers, fruit shall be arranged according to the approved and recognized methods.

(b) "Fairly uniform in size" means that not more than the number of fruit permitted in § 51.689, Tables I and II, are outside the ranges of diameters given in Table III:

TABLE III— $\frac{7}{10}$  BUSHEL CARTON

Pack size/number of oranges	Diameter in inches	
	Minimum	Maximum
24 .....	$3\frac{1}{16}$	$5\frac{1}{16}$
32 .....	$3\frac{3}{16}$	$4\frac{9}{16}$
36 .....	$3\frac{1}{16}$	$4\frac{9}{16}$
40 .....	$3\frac{3}{16}$	$4\frac{1}{16}$
48 .....	$2\frac{15}{16}$	4
56 .....	$2\frac{13}{16}$	$3\frac{13}{16}$
64 .....	$2\frac{1}{16}$	$3\frac{10}{16}$
72 .....	$2\frac{9}{16}$	$3\frac{8}{16}$
88 .....	$2\frac{9}{16}$	$3\frac{1}{16}$
113 .....	$2\frac{7}{16}$	3
138 .....	$2\frac{9}{16}$	$2\frac{12}{16}$

(c) In order to allow for variations, other than sizing, incident to proper packing, not more than 5 percent of the packages in any lot may fail to meet the requirements of standard pack.

[66 FR 48788, Sept. 24, 2001]

## STANDARD SIZING

### § 51.692 Standard sizing.

(a) Boxes, cartons, bag packs, or bulk loads in which oranges are not packed according to a definite pattern do not

meet the requirements of standard pack, but may be certified as meeting the requirements of standard sizing: *Provided*, that the ranges are fairly uniform in size as defined in § 51.691.

(b) In order to allow for variations incident to proper packing, not more than 5 percent of the containers in any lot may fail to meet the requirements of standard sizing.

[34 FR 13909, Aug. 30, 1969; 34 FR 14325, Sept. 12, 1969, unless otherwise noted. Redesignated at 42 FR 32514, June 27, 1977, and further redesignated at 46 FR 63203, Dec. 31, 1981; as amended at 66 FR 48788, Sept. 24, 2001]

## DEFINITIONS

### § 51.693 Mature.

*Mature* shall have the same meaning currently assigned that term in the laws and regulations of the State in which the orange is grown; or as the definition of such term may hereafter be amended.

### § 51.694 Similar varietal characteristics.

*Similar varietal characteristics* means that the fruits in any container are similar in color and shape.

### § 51.695 Well colored.

*Well colored* means that the fruit is yellow or orange in color with practically no trace of green color.

### § 51.696 Firm.

*Firm* as applied to common oranges, means that the fruit is not soft, or noticeably wilted or flabby; as applied to oranges of the Mandarin group (Satsuma, King, Mandarin), means that the fruit is not extremely puffy, although the skin may be slightly loose.

### § 51.697 Well formed.

*Well formed* means that the fruit has the shape characteristic of the variety.

### § 51.698 Smooth texture.

*Smooth texture* means that the skin is thin and smooth for the variety and size of the fruit.

### § 51.699 Injury.

*Injury* means any specific defect described in § 51.713, Table IV; or an